

This listing of claims will replace all prior versions, and listing of claims in the application:

Listing of claims:

Claim 1 (currently amended) A coffee tablet having

5 a three-dimensional shape with a smooth outer surface ~~with~~ and a closed surface pore structure; ~~and~~

an internal pore structure wherein a majority of the pores in the internal pore structure are interconnected and have a size of between 5 and 50 micrometers; and

10 ~~the which~~ coffee tablet comprising coffee solids therein and the coffee tablet being of a size sufficient to prepare a coffee beverage when one or more coffee tablets are added to an appropriate amount of hot water.

Claim 2 (currently amended) The coffee tablet of claim 1 wherein the shape is selected from the group consisting of a disc, ~~or~~ polygon, and ~~or~~ coffee bean, and the smooth outer surface is obtained by molding a coffee composition that contains coffee solids in a smooth or polished mold.

15 Claim 3 (currently amended) The coffee tablet of claim 2 1, wherein the smooth outer surface is obtained by compression molding of the coffee composition.

Claim 4 (currently amended) The coffee tablet of claim 2 1, wherein the smooth outer surface is obtained by partially freezing the coffee composition into a slush, molding the partially frozen slush to form the three-dimensional shape; and coating the shape with coffee.

20 Claim 5 (original) The coffee tablet of claim 4 wherein coating is provided by immersing the frozen three dimensional shape into a concentrated coffee extract at a temperature range of between -5 to 20 °C with the liquid coffee extract having a concentration of between 30 and 60 % coffee.

25 Claim 6 (original) The coffee tablet of claim 2, wherein a gas is introduced into the coffee composition before it is introduced into the mold to create the pore structure.

Claim 7 (original) The coffee tablet of claim 1, wherein a coffee aroma is present adjacent the tablet to retain flavor and aroma during storage.

Claim 8 (currently amended) The coffee tablet of claim 1, comprising at least one component selected from the group consisting of ~~wherein~~ a flavorant, a colorant, and ~~or~~ an additional aroma ~~is associated with the tablet~~.

Claim 9 (original) The coffee tablet of claim 8, wherein the flavorant, colorant or additional aroma is provided in a coating on the tablet.

Claim 10 (currently amended) A coffee tablet according to ~~any of the claims~~ claim 1 to 11, wherein the coffee tablet ~~having~~ has an overall porosity ~~in the range~~ of 50 to 80% and density ~~in the range~~ of 800 to 300 g/l.

Claim 11 (currently amended) A packaged coffee product comprising at least one coffee tablet having:

a three-dimensional shape with a smooth outer surface and a closed surface pore structure, an internal pore structure wherein a majority of the pores in the internal pore structure are interconnected and have a size of between 5 and 50 micrometers, and the coffee tablet comprising coffee solids therein and the coffee tablet being of a size sufficient to prepare a coffee beverage when one or more coffee tablets are added to an appropriate amount of hot water; ~~of according to any of claims 1 to 10,~~

a package of a moisture resistant material for containing the at least one coffee tablet therein, and

a coffee aroma present in the package in an amount sufficient to retain the flavor and aroma of the coffee tablet.

Claim 12 (original) The packaged coffee product of claim 11, wherein the aroma is coffee aroma that contains aromatic volatiles and between 1 and 8 tablets are present in the package.

Claim 13 (currently amended) The packaged coffee product of claims claim 11-~~or~~ 12, wherein the package material comprises a flexible laminate having at least two layers, which material is substantially impervious to permeation by gas or moisture and the coffee tablet(s) are sealed therein.

5 Claim 14 (currently amended) The packaged coffee product of claims claim 11, 12 or 13, wherein the layers of the flexible laminate packaging material comprise a material selected from the group consisting of paper or a and plastic film, optionally including a metallized surface.

10 Claim 15 (currently amended) A method for forming a coffee tablet for preparing a coffee beverage when added to an appropriate amount of hot water, ~~which comprises~~ comprising the steps of molding a coffee composition that contains coffee solids while adding a gas thereto to form a coffee tablet having a three-dimensional shape that conforms to that of the mold and that has a smooth outer surface and a closed surface pore structure, wherein the amount of gas added to the coffee composition is sufficient to form a internal pore structure, with a majority of
15 the pores in the pore structure are interconnected and have a size of between 5 and 50 micrometers.

Claim 16 (currently amended) The method of claim 15, wherein the mold has a cavity that creates a coffee tablet that has a ~~provides the shape~~ chosen from the group consisting of a disc, or polygon, or that imitates and a coffee bean.

20 Claim 17 (currently amended) The method of ~~claims claim 15 or 16~~, wherein the smooth outer surface is obtained by freezing the coffee composition in the mold.

Claim 18 (currently amended) The method of claim 15-~~or 16~~, wherein the smooth outer surface is obtained by compression molding of the coffee composition in the mold.

25 Claim 19 (currently amended) The method of claim 15, comprising the steps of obtaining wherein the smooth outer surface ~~is obtained by~~ partially freezing the coffee

composition into a slush, molding the partially frozen slush to form the three-dimensional shape; and coating the shape with coffee.

Claim 20 (currently amended) The method of claim 19, comprising the steps of providing wherein the coating is ~~provided~~ by immersing the frozen three dimensional shape into
5 a concentrated coffee extract at a temperature range of between -5 to 20 °C. with the liquid coffee extract having a concentration of between 30 and 60 % coffee.

Claim 21 (currently amended) The method of ~~any of claims claim 15 to 20 which further comprises~~ comprising the step of providing a coffee aroma adjacent the tablet to retain flavor and aroma of the tablet during storage.

10 Claim 22 (currently amended) The method of ~~any of claims claim 15 to 21, which further comprises~~ associating at least one of a flavorant, a colorant ~~or~~ and an additional aroma with the tablet.

Claim 23 (original) The method of claim 22, wherein the flavorant, colorant or additional aroma is provided in a coating on the tablet.

15 Claim 24 (currently amended) The method of claim 15 ~~which further comprises~~ comprising providing a packaged coffee product by placing at least one coffee tablet in a package of a moisture resistant material.

20 Claim 25 (currently amended) The method of claim 24 ~~which further comprises~~ comprising providing a coffee aroma in the package in an amount sufficient to retain the flavor and aroma of the coffee tablet during storage in the package.

Claim 26 (original) The method of claim 25 wherein the aroma is coffee aroma that contains aromatic volatiles and between 1 and 8 tablets are present in the package.

25 Claim 27 (original) The method of claim 24, wherein the package material comprises a flexible laminate having at least two layers, which material is substantially impervious to permeation by gas or moisture and the coffee tablet(s) are sealed therein.

Claim 28 (currently amended) The method of claim 27, wherein the layers of the flexible laminate packaging material comprise a material selected from the group consisting of a paper or a plastic film, optionally including a metallized surface.

5 Claim 29 (currently amended) A coffee tablet produced by the method ~~any~~ of ~~claims claim 15 to 28.~~

Claim 30 (new) The packaged coffee product of claim 14, wherein the material has a metallized surface.

Claim 31 (new) The method of claim 28, wherein the layers of the flexible laminate packaging material comprise a metallized surface.